

a pint of huckleberries or any small fruit with flour, stir in at the last and boil in a buttered mold or floured cloth for one hour. A raised batter for huckleberry pudding is preferred by some and is made like the above, omitting the baking powder and adding one-half cake of compressed yeast and a half teaspoonful of soda dissolved in boiling water. Set to rise in a warm place for four or five hours, stir in the dredged flour and boil for two hours.

There are two persons sick for every death during the year.